

Bites

Andalusian-style squid 7,5€
with lemon-lime mayonnaise,
orange marmalade
and olive crumble
GL-CTP-H

Chicken Croquetas 7,5€
in panko (4units)
GL-L

Duck confit gyoza - hoisin with 9,5€
tamarind sauce (5 units)
GL-L-SF-H-SJ

Shitake, chinese cabbage 8,5€
and black garlic gyoza
with kimchi sauce (5 units)
V-VG-GL-SJ

Veal shank bao marinated 7€
in huacatay with pumpkin
seed sauce and paprika emulsion
GL-F-SJ-H

Seitan bao with dried apricot 7€
barbecue sauce and "olivada"
emulsion
V-GL-H

Tofu fajita with portobello mushroom, 8€
avocado with sour cream
and pico de gallo
V-VG

Sea

Bluefin tuna Balfegó tartar 16€
with guacamole
and crispy organic spirulina.
GL-SJ-CIP

Grilled octopus on fondant potato, 13,50€
tomato concassé and basil,
served with anti-casserole sauce
CTP-SJ-H

Sea bass "tiradito" with yellow 13€
chilli tiger's milk and sweet
potato emulsion
L-CTP-SF

Meats

Artte burger 14€
100% beef with goat cheese,
blueberry compote, caramelised apple
on burger brioche bun and our sauce
GL-L-SJ-F

Magret of acorn-fed duck 12,50€
with orange demi-glace
sauce, accompanied by figs
SF

Desserts

Chocolate coulant served 5€
with macadamia milk
V-F-L-H

Matcha tea and pistachio truffle 4,5€
V-F-L

Mochi raspberry lychee ice cream 3€
GL-L

Bulgarian yoghurt ice cream 3,5€
with red berries and
raspberry coulis
V-L

Menu

ALLERGENS

Our menu is designed for the general public. In the case of any kind of intolerance, consult the abbreviations. If you have intolerances to gluten or lactose, let us know. We can adapt some of the dishes so that you may eat whatever you please.

V	Vegetarian
VG	Vegan
OLV	Ovo-Lacto vegetarian
S	Contains superfood
GL	Contains gluten
F	Contains dried fruits . nuts
L	Contains lactose
M	Contains mustard or seeds
SF	Contains sulphates
H	Contains eggs or derivatives
CTP	Contains traces of seafood
SJ	Contains soy and derivatives